Creative Enzymes®

# Native Bacillus stearothermophilus Phosphoglucose isomerase

*Cat. No. DIA-162*

*Lot. No.* (See product label)

## Introduction

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| ***Description*** | Glucose-6-phosphate isomerase is an enzyme that catalyzes the conversion of glucose-6-phosphate into fructose 6-phosphate in the second step of glycolysis. The human variant of this enzyme is encoded by the GPI gene. |
| ***Synonyms*** | Glucose-6-phosphate isomerase; phosphoglucose isomerase; phosphohexose isomerase; EC 5.3.1.9; phosphohexomutase; oxoisomerase; hexosephosphate isomerase; phosphosaccharomutase; phosphoglucoisomerase; phosphohexoisomerase; glucose phosphate isomerase; hexose phosphate isomerase; D-glucose-6-phosphate ketol-isomerase |

## Product Information

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| ***Source*** | Bacillus stearothermophilus |
| ***Appearance*** | White powder |
| ***Form*** | Freeze dried powder |
| ***EC Number*** | EC 5.3.1.9 |
| ***CAS No.*** | 9001-41-6 |
| ***Activity*** | > 250 U/mg |
| ***Contaminants*** | NADPH oxidase < 0.01%; ATPase < 0.005% |
| ***pH Stability*** | 6.5-10.5 (37°C, 60 mins) |
| ***Optimum pH*** | 9.5 |
| ***Thermal stability*** | Stable at 60°C and below (pH 7.5, 15 mins) |

## Storage and Shipping Information

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| ***Storage*** | Store in tightly closed containers, desiccated, protected from light, at-20°C. |